EcoGastronomy in France
Dijon

As the ancient capital of the Burgundy province, Dijon is an architecturally rich city offering far more than mustard. Enjoy studying in one of Europe’s best preserved historic centers with easy access to other main European cities.
Burgundy School of Business is accredited by the Conférences des Grandes Ecoles and open to French and international students. The School of Wine & Spirits Business, founded in 2013, prepares students to become capable specialists in the wine and spirits industry.

International experience

The international community represents 30% of the student body including 46 nationalities. 35% of faculty is composed of international professors.
Burgundy School of Business Partners

Nathalie Cureau
Short-term Programs Manager

Marie-José Albert-Batt
Associate Dean for International Relations
Studies and Academic Program
Professors

Lecat Benoit, Professor in Department of Wine Management, PhD in Management and Marketing.

Cogan Laurence, Professor in Department of Wine Management, Marketing, MBA

Chapuis Claude, Professor of Wine, Culture, and Languages.
Studied Viticulture in USA, Australia, New Zealand, South Africa, Germany, Switzerland and Burgundy

Sabine Mueller, Professor in Department of Organization Management and Entrepreneurship.
PhD in Entrepreneurship Education, Coaching in 30 International companies in France and England
Students are oriented to Groupe Esc Dijon with welcome activities and socials for the first four days.
Field Studies:

Day trip to Beaune and the wine area: visit Hospices de Beaune and Château de la Rochepot

Day trip to the Beaujolais region: Visit Chateau de La Chaize

Day trip to Champagne region: Drappier

Prowein, International Trade Fair for Wine & Spirits in Dusseldorf, Germany

Visits to Alsace and Jura vineyards
Art de Vivre

- Understand the sociology of food and wine
- Study the wine-making climate of Burgundy, local food products in Burgundy, and food and wine pairing
- Understand the importance of education in food and wine industry
Wine Product & Tasting

- Understand the wine Culture in France
- Understand the viticulture and wine-making process
- Based on the visits, select an important issue in culture, viticulture, or wine-making
Food and Wine Tourism and Wine Marketing

• Understand the relationship between food, wine, and tourism in Burgundy from both a theoretical and practical dimension

• Understand the key concepts of marketing

• Identify the best-practices in wine distribution or in tourism management

Counts as HMGT 771
Entrepreneurship

- Understand functioning of a company and the life of the entrepreneur manager
- The role of the manager-entrepreneur in a corporate entrepreneurship context
- Understand entrepreneurship as a synthesis of self and social surrounding
- Design a business project (introduction, process and key methodological elements) and be able to apply it
- Counts as MGT 732
You will take a placement exam in Dijon and placed in a French class at your level.
DATES

105 Days!

January 16 to April 29
Vacation – 1 week in February and Easter Monday

DISCOVERY CREDIT

World Cultures Discovery

Food and Wine Tourism (counts as HMGT 771)
Entrepreneurship (counts as MGT 732)

Can test out of 4 credits of Language
Spring Dijon, France
Estimate for 2016 subject to change

COST**

Tuition
No Course Fee, housing not included*

Technology fee, Visa Fees, and Study Abroad Insurance = $610

Estimate for Housing, Food, Travel, Personal, Airfare, first month expenses = $7,000*
Students have a few housing options.

Apartments generally have a common kitchen, shared bath, laundry and some are women only.

Students will work directly with landlords and the housing officer at Burgundy in arranging housing.

Internet is variable in apartments.
Admission Requirements

• have a declared major

• have earned at least 32 semester hours of credit (12 of which must be UNH credits)

• have a minimum cumulative UNH GPA of 2.5

• be in good standing with the Student Conduct System
Apply for your passport.
If you have a passport, check the expiration date to confirm that it will not expire until 6 months after your return.

**FRANCE 2017**

Information Meetings held in April and September
Applications due October 1, 2016

First Pre-Orientation meeting

**October 2016!**